

BELG

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **85**
- SRM **8.1**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	0.9 kg (32.1%)	80 %	8
Grain	Briess - Pilsen Malt	0.9 kg (32.1%)	80.5 %	2
Grain	Briess - Aromatic Malt	1 kg (35.7%)	77 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	20 g	60 min	14 %
Aroma (end of boil)	Pacific Gem	60 g	5 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	rodzynki	500 g	Primary	7 day(s)